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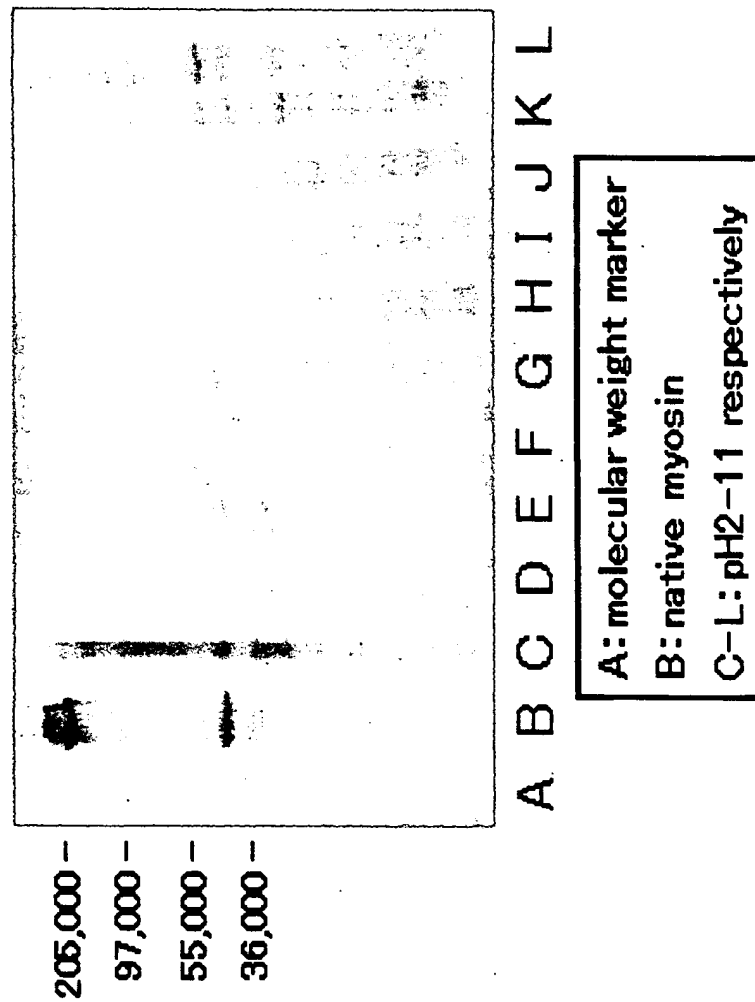
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Fig. 1    Effect of Hydrolyzing Fish Meat Protein  
               by Using Plants Containing Endopeptidases  
               (Results of Electrophoresis)



A: native myosin	E: fresh ginger
B: native myosin; salt solution	F: pineapple,
C: Maitake mushroom	G: papaya,
D: kiwi fruit	H: papaya skin

**Fig. 2**    Effect of pH Values in the Process for Hydrolyzing Fish Meat Protein  
by Using Maitake Mushrooms (Results of Electrophoresis)



**Fig. 3**      Effect of pH Values in the Process for Hydrolyzing Fish Meat Protein  
by Using Papaya Peels (Results of Electrophoresis)

